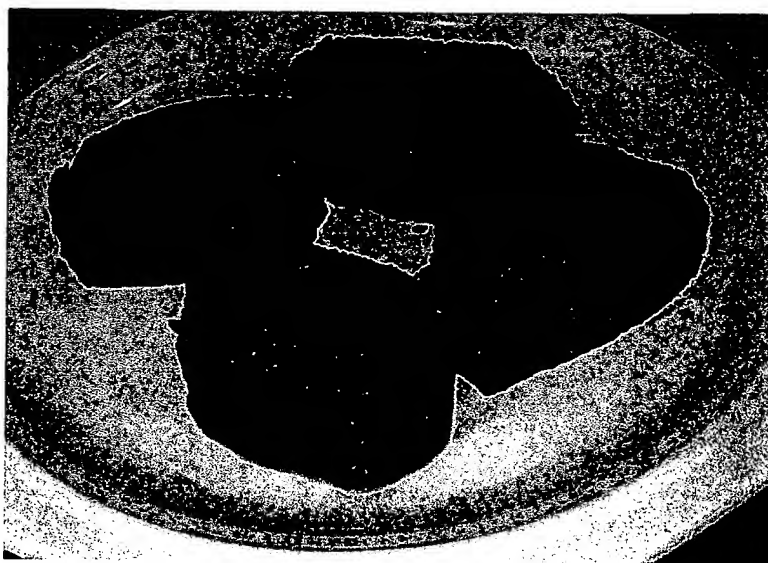


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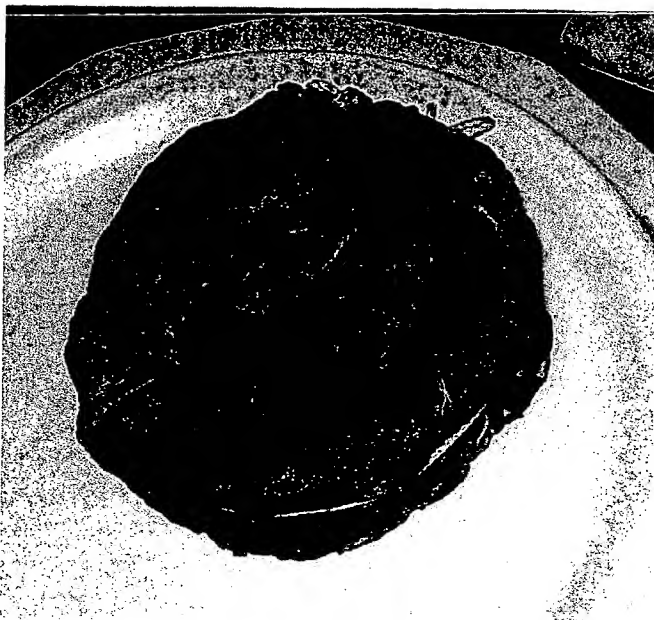
Beef note: the butchers twine creates a rounder steak
Though serves no other purpose
New York Strip (longissimus dorsi) surrounds
the filet mignon (psoas major)



Lamb top loin surrounds the spinach covered tenderloin
Cooked medium rare.

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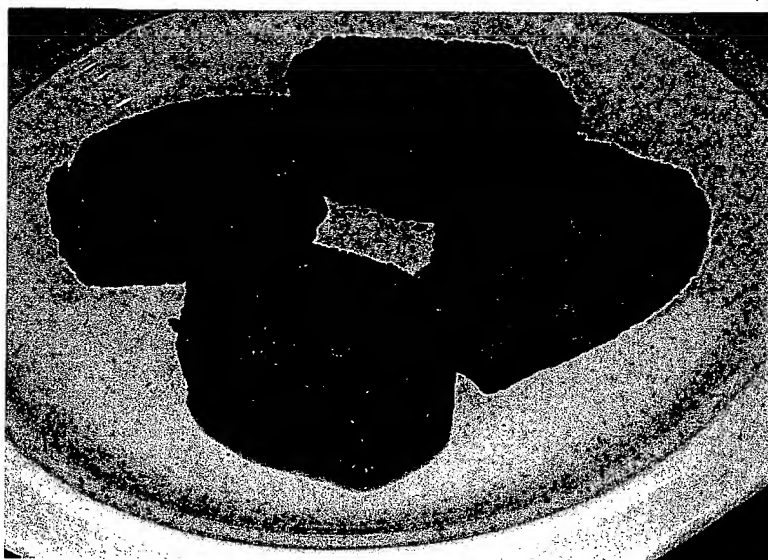
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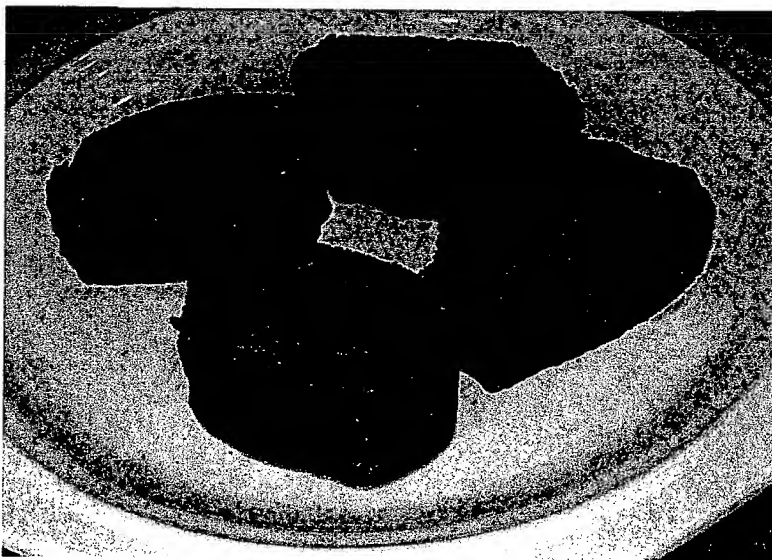
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